

CLASSIFIED SECTION

Wanted: House with 4 or 5 rooms, basement, some out buildings. Must be in good condition. Fruit, electricity, small acreage of land, on highway, near town. Write W. L. Coleman, Spout Spring, Va. (10-17-27)

For Sale: Model A Ford, in good condition. See Verrill Mitchell, at jail building, or phone 2202.

BABY CHICKS: Barred Rocks, Hampshire Bred, or Red & Black Crosses. Postpaid. Shipped direct from the Hatchery to you under official label. Prompt or future shipment. Address: SEELEY'S MARKET, Norfolk 10, Va. (6-22-1c)

SURPLUS BUILDINGS

FOR SALE

The below described buildings located at the former CCC camp on the Gallatin State Forest, Prince Edward County, Virginia, are for sale. The buildings are Green Bay, Virginia, are declared surplus and offered for sale:

1. Building No. 1, barracks, no partitions, gable composition roof, 21x110 feet, having 20 windows each consisting of two light sash (glass size 10x12 inches), 4 doors, and two roof jacks.

2. Building No. 2, barracks, same description as No. 1 above.

3. Building No. 3, barracks, same description as No. 1 above.

4. Building No. 4, barracks, same description as No. 1 above.

5. Building No. 5, barracks, same description as No. 1 above.

6. Open truck shed, not numbered, shed composition roof, 12x20 feet, having two half windows, each light glass size 10x12 inches. Floored.

7. Building No. 20, tool house, one partition, gable composition roof, 20x10 feet, having 2 half windows, each light glass size 10x12 inches. 2 full windows each consisting of two light sash (glass size 10x12 inches), both in one half window. 4 light glass size 10x12 inches. Floored.

8. Building No. 21, tool house, one partition, gable composition roof, 20x10 feet, having 2 half windows, each light glass size 10x12 inches. 2 full windows each consisting of two light sash (glass size 10x12 inches), both in one half window. 4 light glass size 10x12 inches. Floored.

9. Building No. 22, tool house, one partition, gable composition roof, 20x10 feet, having 2 half windows, each light glass size 10x12 inches. 2 full windows each consisting of two light sash (glass size 10x12 inches), both in one half window. 4 light glass size 10x12 inches. Floored.

10. Four sanitary towers, height about 20 feet, with small sheds on top, but no cash or doors and of value chiefly for the timber.

Sealed bid will be received at the office of Chief Forest Ranger, J. C. Hayes at Cumberland, Virginia, until 2:00 P. M. Friday, October 12, 1946. All bids to be opened at the office of the State Forester, Charlottesville, Virginia, at 9:00 A. M. October 21st. Bids will be received on any or all of the buildings listed, but all bids must specify the amount offered for each building. The right is reserved to reject any or all bids and to award the purchase either to the highest bidder or to individual buildings, whichever may be deemed most advantageous.

Terms will be cash within 15 days of date of a successful bid, and in any event before the building or buildings purchased are removed from the premises. Purchasers will be required to remove all debris on the site in a reasonably orderly condition.

Any buildings may be examined at the camp. Further information may be secured and forms may be secured from J. C. Hayes, Chief Forest Ranger, Virginia Forest Service, Cumberland, Virginia. (10-3-1c)

For Sale: Empire Drill. In good condition. One day rake. Can be seen at my farm and can see me at Pleasant View Service Station, Spout Spring, Va. H. R. Woodson. (10-10-27p)

Prompt service on covered buttons, buckles and delta. Handmade gifts for infants. Helena's gift shop, 739 Elm St. Lynchburg, Va. (10-3-1c)

Tip of 'Sick Man' Leads To Victim of Robbery

SAN FRANCISCO — An anonymous male voice told a downtown hotel clerk by telephone:

"Better take a look in Room 501. I think you'll find a sick man."

The clerk found Norman Markham, 44, Honolulu tavern owner here on a vacation, lying on the floor, bound with neckties.

Police said Markham had been secured from \$1,200 and had been answered a knock at his door.

body to cook for. She was about to wire Al, when he barges home a week ahead of time, and she cries for gratitude. "Felt the same way myself," says Al.)

From where I sit, those differences of habit and opinion—whether they have to do with corn-cob pipes, a glass of beer, or playing the harmonica, seem mighty trivial when you're separated. And they are, too!

• Joe Marsh

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Want a Vacation from Marriage?

Alvin Blake went south on his vacation, for some fishing, and left his Missus to enjoy a vacation from the corn-cob pipe, clothes in a heap, and solos on the harmonica.

First few days, Martha enjoyed it—house neat and quiet, top back on the toothpaste, no more mess from Al-in-the-midnight-snacks (Al's harital to a bit of cheese and beer at bedtime).

Came the end of the week, she began to object; couldn't even read the *Clarion*, it looked so unmissed; didn't have any appetite with no-

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Potato Picker Postwar Aid To American Agriculture

More than 15 years ago a potato harvester was developed at the Pennsylvania Agricultural Experiment Station. Today that research project provides the basic design for machines now being manufactured, and which are popular with potato growers.

The machine eliminates the back-breaking job of picking potatoes after they have been dug loose from the soil.

When the potato harvester was developed, the depression gripped the nation, labor was plentiful, and manufacturers were not interested in the plans were shelved. Prof. R. U. Blumhagen of Penn State College said labor, when wartime demands developed, revived interest in the machine, critical need for wartime metals relegated the picker to non-priority ratings.

Now, with interest revived in mechanical devices to aid farm production, the potato harvester is being produced commercially, along the same basic lines as the original model. Potato pickers are being made as independent units, permit growers to use digging machines they already own.

In the new device, the side of the machine, sorting and cleaning cloths of dirt from the potatoes. A conveyor belt carries the potatoes to a platform, where they can be sorted, cleaned, and immediately bagged or placed in crates.

For broiling, fish should be cut lengthwise and the backbone removed. The fish is wiped dry and salted on both sides. Then the fish is placed skin down in a shallow greased pan. After 20 to 30 minutes under the flame of a moderate oven, the fish should be delicately broiled and tender. Larger, thicker fish should heat for a few minutes in the oven before being placed under the broiler. For baking, fish is stuffed with a bread dressing. Bake it at a high temperature, 400 to 450 degrees, for 10 to 15 minutes, then lower the heat. As fish is a protein food, it should be cooked in its own fat, or with a little oil, to prevent drying. So, aside from having the pleasure of eating your catch, you have the added satisfaction of eating a nutritious food.

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IN MEMORIAM

In memory of my dear mother, Mrs. Mary Martin, who died eleven years ago today, October 17, 1935.

What is home without a mother. All things this world may send, but when I lost my mother, I lost my dearest friend.

Those hands that worked so hard are folded now in rest. So sleep on dear mother. God's will is always best.

God needed one more flower. To complete His circle of love. So He took you, dear mother. To bloom in His garden above.

To think we could not say good-bye. Will always bring regret. But the hearts that loved you dear, by

Are the hearts that don't forget. Strange it seems I often wonder. Why the best are first to die.

Sadly missed by her daughter, Annie C. Martin.

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